



## DESSERTS

### Devil's Food Cake

Chocolate-orange buttercream

### Raspberry Terrine

raspberry mousse, raspberry coulis

### Frangipane Plum Tart

vanilla ice cream, almond cookie

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Cherry Crisp

French vanilla ice cream

### Cheese and Fruit

Stilton, Port Salut, Flagship, Leiden

### Sliced Fruit Plate

selection of fresh fruit



### Apple Tower no sugar added

Fluffy white sponge topped with poached cinnamon apples and whipped cream

### Blackberry Sundae


French vanilla ice cream, blackberry compote, whipped cream

### Ice Cream

Vanilla • Chocolate

Strawberry Sorbet • Peach Frozen Yogurt



Vanilla •  Butter Pecan

## AFTER DINNER DRINKS

Hazel Eyes Cordial in souvenir glass

5.95

Frangelico, Bailey's and Kahlua

Espresso

1.25

Cappuccino

1.75

ask your beverage server for additional drink selections






CULINARY COUNCIL



NO SUGAR ADDED




## STARTERS • SOUPS • SALADS

-  **Celebration of Fruit Cocktail** GOURMET VEGETARIAN  
A selection of seasonal fruits flavored with a trace of Crème de Cassis and served with a tongue-teasing apple foam
- Prosciutto, Genoa Salami, Melon and Figs**  
crostini, olives, sun-dried tomato
- Cod and Shrimp Cake**  
Moist and tender, flavored with capers, leek, jalapeño, bell pepper, and served with a smoky chipotle-lime sauce
-  **Tomato and Fennel Soup** GOURMET VEGETARIAN  
crème fraîche
- Fiesta Chicken Soup**  
lime, cilantro, carrots, bell pepper, corn, rice
- Chilled Sour Cherry Soup**  
crème fraîche, ginger
-  **Ensalada de Palmitos de Primavera** GOURMET VEGETARIAN  
iceberg, arugula, hearts of palm, egg, red beet, tomato, red bell pepper, celery

## HOLLAND AMERICA LINE SIGNATURES

- French Onion Soup "Les Halles"**  
Gruyère cheese crouton
- Classic Caesar Salad**  
Parmesan cheese, garlic croutons, anchovies

## MAINS

- Spaghetti with Meatballs**  
marinara sauce
- Mixed Greens Salad**  
red onion, orange segments, tangy ginger dressing, grilled garlic shrimp
- Pan-Fried Trout with Roasted Eggplant \***  
saffron boiled potato, sautéed vegetable medley, remoulade
- Beef Pot au Feu**  
Beet root, rutabaga, potatoes, cabbage
- Sautéed Berkshire Pork Chop**  
plum chutney, kale quinoa, sautéed zucchini
- Fajitas Tres Amigos**  
One each of chicken, beef and shrimp fajitas, smothered in red chili sauce, served with caramelized peppers and onions and Mexican-style rice
-  **Chile Rellenos** GOURMET VEGETARIAN  
oven-roasted poblano peppers, Monterey Jack cheese, green chili sauce, Mexican-style rice

## HOLLAND AMERICA LINE SIGNATURES

-  **Grilled Salmon with Ginger-Cilantro Pesto \***  
basmati rice, Swiss chard, garlic cherry tomatoes
- Grilled New York Strip Loin \***  
cauliflower gratin, green peppercorn sauce
- Oven-Roasted Chicken**  
quinoa pilaf, herb roasted vegetables, jus